

LISTING OF CLAIMS:

This listing of claims will replace all prior versions, and listings, of claims in the application.

Please amend claims 29 and 30 as follows.

27. (Previously presented) A black currant anthocyanin-containing food composition suitable for human consumption, which comprises 5 to 25 % by weight of black currant anthocyanin and an organic acid content of not more than 5 % by weight on the basis of solid matters, and monosaccharide is not found.

28. (Previously presented) The black currant anthocyanin-containing food composition suitable for human consumption according to claim 27, wherein the black currant anthocyanin comprises delphinidin in an amount of 2.5 to 12.5 % by weight on the basis of solid matters.

29. (Currently amended) The black currant anthocyanin-containing food composition suitable for human consumption according to claim 27, ~~which comprises 5 to 25% by weight of black currant anthocyanin and an organic acid content of not more than 5% by weight on the basis of solid matters, and monosaccharide is not found,~~ wherein black currant anthocyanin comprises delphinidin-3-o-rutinoside in an amount of 2 to 10% by weight on the basis of solid matters.

30. (Currently amended) A process for producing black currant anthocyanin-containing food composition suitable for human consumption, which comprises 5 to 25% by weight of black currant anthocyanin and an organic acid content of not more than 5% by weight on the basis of solid matters, monosaccharide is not found according to claim 27; wherein black current juice, as a starting material is purified and concentrated with a negatively charged reverse osmosis membrane.

32. (Previously presented) The process for producing black currant anthocyanin-containing food composition suitable for human consumption according to claim 30, wherein the negatively charged reverse osmosis membrane has a salt retention rate of 5 to 20% in the case of NaCl.

33. (Previously presented) The process for producing black currant anthocyanin-containing food composition suitable for human consumption according to claim 30, wherein an ion-exchange resin is also used to adsorb and concentrate anthocyanin.

34. (Previously presented) The process for producing black currant anthocyanin-containing food composition suitable for human consumption according to claim 33, wherein the ion-exchange resin is a strong acid cation-exchange resin.

35. (Previously presented) A food or drink including the black currant anthocyanin-containing food composition suitable for human consumption according to claim 27.

36. (Previously presented) The food or drink according to claim 35; wherein the food or drink is candy, chewing gum, juice, chocolate, tablet, gelatinous food, or jam.

37. (Previously presented) The black currant anthocyanin-containing food composition suitable for human consumption according to claim 27, which contains an effective amount of the black currant anthocyanin for improving visual function selected from the group consisting of alleviating asthenopia compared to asthenopia before ingestion of the composition and improving adaptation to darkness as compared to adaptation to darkness before ingestion of the composition.

38. (Previously presented) The food or drink according to claim 35, which contains an effective amount of the black currant anthocyanin for improving visual function selected from the group consisting of alleviating asthenopia compared to asthenopia before ingestion of the composition and improving adaptation to darkness as compared to adaptation to darkness before ingestion of the composition.

39. (Previously presented) The black currant anthocyanin-containing food composition suitable for human consumption according to claim 27, which has an effect for improving blood

fluidity compared to blood fluidity before ingestion of the composition and/or an effect for lowering blood pressure compared to blood pressure before ingestion of the composition.

40. (Previously presented) The food or drink according to claim 35, which has at least one of an effect for improving blood fluidity compared to blood fluidity before ingestion of the composition and an effect for lowering blood pressure compared to blood pressure before ingestion of the composition.

44. (Previously presented) The black currant anthocyanin-containing food composition suitable for human consumption according to claim 27, which is prepared by purifying, separating and concentrating the black currant anthocyanin in a retentate with a negatively charged reverse osmosis membrane from monosaccharides and acids contained in a black currant raw material.

49. (Previously presented) A black currant anthocyanin-containing food composition suitable for human consumption according to claim 27 further processed into a form of a member selected from the group consisting of a paste, gel and powder.